



Welcome to the Talisman Hotel, Restaurant & Garden Bar

Our History

The Talisman Hotel was originally called the Uretara Hotel, then named the Katikati Hotel and later down the track the Talisman.



Our original building in the 1920s

The Talisman has had many owners and licensees since it was established in 1878. The most respected and esteemed proprietor of all those years was an Irish man named Barney MacDonnell. Barney owned the hotel from 1878 until 1896 and in a very short time he became something of a legend in the area. Barney was well known and respected for his fairness, and his advice was sought by many locals.

We are proud to say we are a local, family owned and operated business with a true passion

for hospitality. Our close-knit team strives to consistently provide great service and food. Here at the Talisman, we want our locals to feel like it's their second home and for those passing through to arrive as guests but to leave as friends. We also pride ourselves on locally sourcing as many products as we can. This ranges from our meats through to lettuces and garnishes. We believe that in a community we need to look after each other.

We hope you enjoy your experience with us here at the Talisman, as well as learning a little about the history.



Talisman Hotel garden bar

Opening Hours

Monday – Sunday 11.30am-late

Every third Sunday of the month

'car enthusiast' breakfast 8.00-10.00am

All Welcome

Social Media

To keep up to date with events and what is happening within the business, please follow:

 [TalismanHotel](#) |  [Talisman-Restaurant](#)

Talisman Hotel, 7-9 Main Road, Katikati 3129 | Ph: 07-549-3218 | E: talismankatikati@gmail.com

– Public Holidays Incur a Surcharge –



Our Suppliers

We are proud to support local businesses and always do our best to source delicious produce from local growers as well as other family owned and operated businesses throughout New Zealand.



Cheeseboard

Talisman Cheese Board | 2-\$34, 3-\$42

Choose from Kapiti brie, Mt Eliza blue or Clevedon garlic & thyme marinated buffalo cheese

Cheeseboard includes:

Dried Apricots | Honeycomb

Roasted Walnut | Crackers | Fresh Grapes

Port & Cheese | \$25.0

Pick your cheese, served with crackers, honeycomb & grapes

Sides

Deep-fried Onion Rings 🍷 | \$10.0

Bowl Of Fries 🍷 | \$10.0

Beer-battered Fries 🍷 | \$12.0

Kumara Fries 🍷 | \$13.0

Potato Wedges 🍷 | \$13.0

Steamed Vegetables | \$11.0

Garden Salad | \$10.0

Bread

Crack Bread | \$19.5

A crusty sourdough cob loaf filled with melted cheese and fragrant garlic butter

Please allow 10-15 minutes

Buttery Garlic Bread | \$15.0

Entrées

Seafood Chowder | S \$21.0/ L \$27.0

Served with toasted ciabatta and butter

Truffle Soya Beef Carpaccio | \$27.0

Thinly sliced eye fillet dressed with truffle soya, served with capers, buffalo cheese, apple and arugula salad, and crispy croutons

GF DF on request

Tofu Schnitzel | \$25.0

Vegan grilled tofu schnitzel coated in crispy quinoa and onion crumbs, served with rich coconut red sauce and chipotle maple rice noodle salad

GF DF V VG

Crispy Buttermilk Chicken | \$27.0

Buttermilk-marinated fried chicken served with romesco sauce and celeriac and apple remoulade GF

Calamari | \$27.0

Spicy, crispy marinated squid served with green salad and lemon aioli GF DF

Sticky Pork Bao Buns | \$27.0

Steamed bao buns filled with tender braised pork belly, house-pickled vegetables and sriracha aioli DF

Crispy Rice Salmon Bites | \$27.0

Fresh marinated salmon tartare served on crispy rice cakes with sesame, avocado cream and spicy aioli

GF DF on request

GF gluten free | DF dairy free | V vegetarian | VG vegan | 🍷 comes with aioli & tomato sauce





Mains

Hot N Cheeky | \$40.0

Honey and soya-braised pork cheeks served with cranberry polenta, kumara purée, roasted parsnip and chipotle honey glaze **GF DF**

Wine match | Mastroberardino Aglianico Irpinia
Beer match | Hazy IPA

Salmon Ala Peperonata | MP

Grilled salmon coated with dried artichoke and quinoa, served with roasted capsicum peperonata, smooth artichoke velouté, baby beetroot and green oil

GF DF on request

Wine match | Cuvar Guardians Collection Chardonnay
Beer match | XPA

Eye Fillet Steak | MP

250g eye fillet served with potato gratin, parsnip purée and seasonal vegetables, with your choice of mushroom, jus, peppercorn, blue cheese or béarnaise sauce

GF DF on request

Add Garlic Prawns \$9.0

Wine match | Mount Edward Pinot Noir
Beer match | "The Doctor" Doppelbock

Citrus & Saffron Prawn Risotto | \$42.0

Lemon-infused risotto topped with garlic-grilled prawns, baby beetroot, artichoke and fragrant saffron oil

Wine match | Herringbone Pinot Gris
Beer match | Pilsner

Green Chicken Curry | \$41

Spicy Thai-style green chicken curry finished with fried basil, grapes and steamed rice

GF DF V VG on request

Add Grilled Prawns \$9.0

Wine match | Kelly Washington Sauvignon Blanc
Beer match | Hazy Pale Ale

New Zealand Venison | \$44.0

Seared venison rump with a crispy shallot and maple bacon crust, served with seasonal vegetables, parsnip purée, blueberry gel and red wine jus **GF**

DF on request

Wine match | Bideona Tempranillo De Laderas Rioja
Beer match | Heineken

Rustic Lamb Pot & Potato | \$42.0

Tender lamb shoulder ragout balanced with sweet apricot, served alongside a bacon jam-stuffed jacket potato and seasonal vegetables **GF**

Wine match | The Big Top Old Vine Zinfandel
Beer match | IPA

Battered Fish | S \$27.0 / L \$32.0

Fresh fish served with fries, fresh salad, homemade tartare sauce & tomato sauce **DF**

Wine match | Decibel Sauvignon Blanc
Beer match | Lager

Fish Of The Day | MP

Pan-fried fish served with seasonal vegetables, mashed potato and finished with salsa verde

GF DF on request

Or with fries and salad

Wine match | Heaphy Pinot Rose
Beer match | Tiger

To Share

Tali Shared Platter | \$85.0

Crispy buttermilk chicken, pork belly with jus, sliced beef with mushrooms, fried squid, onion rings, potato wedges, garlic bread, green salad, tomato sauce and aioli

MP – Market Price

All seasonal produce subject to availability. Please advise your wait staff of any dietary requirements when ordering.

GF gluten free | **DF** dairy free | **V** vegetarian | **VG** vegan | **6** comes with aioli & tomato sauce





Wood Fired Pizzas

Pepperoni | S \$22.0 / L \$27.0

Red Rooster | S \$26.0 / L \$30.0

Chicken, spinach, red onion,
camembert and cranberry sauce

Carnivore | S \$26.0 / L \$30.0

Chorizo, bacon, salami, ham,
caramelised onion & BBQ sauce

A Bit of Everything | S \$26.0 / L \$30.0

Salami, red onion, chicken, bacon,
pineapple, camembert & aioli

The Greek | S \$26.0 / L \$30.0

Spinach, mushroom, red onion, sundried tomato,
capsicum, olives, feta & basil pesto **V**

Bourbon Apricot Pulled Lamb | S \$26.0 / L \$30.0

Tender, slow-cooked, pulled lamb shoulder, red
onion, capsicum, creamy feta and topped with our
signature bourbon apricot glaze

Pork Belly | S \$26.0 / L \$30.0

BBQ pork belly, mushroom, caramelized
pears, blue cheese and rocket

Additional Extras

Spice it up – add jalapenos & chipotle

Go Vegan | \$1.0

Gluten Free Base | S +4.0 / L +\$5.0

*Note: additional charges may be incurred from
adding extra ingredients or significant changes*

Burgers

Kaimai Beef Burger | \$32.0

Loaded 180g beef burger on a toasted milk bun with
rich bacon jam, melted Emmental cheese, gherkins,
BBQ sauce and house special burger sauce, served
with fries and tomato sauce

Chicken Burger | \$30.0

Buttermilk fried chicken thigh on a toasted milk bun with
house special burger sauce, celeriac remoulade and
gherkins, served with fries and tomato sauce

Fish Burger | \$30.0

Battered fish on a toasted milk bun with gherkins,
seasonal salad, homemade tartare sauce and fries
with tomato sauce

Gluten Free Burger Bun | +\$3.5

Vegan Burger | \$29.0

Zucchini, corn and potato vegan patty with gherkins,
seasonal salad and vegan aioli, served with fries
and tomato sauce **GF DF V VG**
Made with gluten free bun

Salads

Winter Berry Duck Salad | \$34

Grilled duck breast layered over mesclun greens
with pickled red cabbage, walnuts, cranberries,
beetroot, orange segments and raspberry
vinaigrette **GF DF**

Add grilled prawns +\$9.0 | Add beef +\$9

OR Add Chicken +\$8

Winter Glow Couscous Salad | \$27

Warm Israeli couscous tossed with roasted
kumara, capsicum, spinach, pickled onion, dried
cranberries, toasted hazelnuts and pomegranate
dressing **DF V VG**

Add grilled prawns +\$9.0 | Add beef +\$9

OR Add Chicken +\$8

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Desserts

Dessert Tasting Plate For Two | \$28.0

Includes mini crème brûlée, Biscoff chocolate mousse, Kapiti vanilla ice cream, zesty passion fruit meringue tart, vegan cheesecake and macarons

Boysenberry Cheesecake | \$18.0

Vegan cheesecake infused with Chambord and boysenberry, served with Chantilly cream and berry compote **GF DF V VG**

Orange Creme Brulee | \$18.0

Silky vanilla custard infused with orange and a hint of hibiscus gin, finished with a crisp brûléed sugar top and served with a macaron and crisp meringue **GF**

Chocolate & Biscoff Delight | \$18.0

Rich chocolate Biscoff mousse served with buttery vanilla sablé, Biscoff crumble and creamy Kapiti chocolate ice cream

Passion Fruit Meringue Tart | \$18.0

A crisp buttery tart shell filled with tangy passion fruit curd, topped with toasted meringue and served with Kapiti vanilla ice cream

Golden Banana Fritters | \$18.0

Golden fried date-wrapped banana fritters served with hazelnut financier, vanilla coconut sauce and Kapiti vanilla ice cream

Affogato | \$18.0

Kapiti vanilla bean ice-cream, espresso, Frangelico liqueur & macaron **GF DF** on request

Scoop of Kapiti Ice-cream | \$9.0

Kapiti chocolate, strawberry or vanilla bean **GF**

Waffle Cup Ice-cream Sundae | \$18.0

Choose your Kapiti ice cream – chocolate, strawberry or vanilla bean – topped with chocolate brownies and chocolate sauce

A Sip of Something Sweet

Corrado Tonelli Visner Dessert Wine - Italy | \$12.0

Maculan Dindarello Dessert Wine - Italy | \$14.0

Ruahine Plum Port | \$12.0

Ruahine Roaring Red Boysenberry Port | \$12.0

De Bortoli Old Boys Barrel Aged 21 YO Tawny | \$12.0

Special Coffee | \$16.0

Your choice of liquor, espresso, hot water & topped with fresh whipped cream

Special Hot Chocolate | \$16.0

Hot chocolate with orange liqueur & topped with fresh whipped cream



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Altura Coffee

Flat White | \$5.5 / \$6.0

Cappuccino | \$5.5 / \$6.0

Mochaccino | \$5.5 / \$6.0

Latte | \$5.5 / \$6.0

Hot Chocolate | \$5.5 / \$6.0

Vienna | \$5.5

Long Macchiato | \$5.0

Short Macchiato | \$4.5

Piccolo Latte | \$4.5

Long Black | \$4.5

Americano | \$4.5

Short Black | \$4.0

The Altura Difference

To attain coffee perfection, we have to be able to influence every step in the journey from green bean to cup. At Altura we maintain long-term relationships with our coffee farmers and buy only the best of the harvest. Then we roast the beans, giving them time to breathe before bagging them to keep the coffee fresh and fragrant for our customer.

Other Hot Beverages

English Breakfast | \$5.0

Earl Grey | \$5.0

Peppermint | \$5.0

Lemongrass & Ginger | \$5.0

Cleopatra's Champagne (Chamomile) | 5.0

Honeydew Green | \$5.0

Chai Latte Original | \$5.5 / \$6.0

Chai Latte Spiced | \$5.5 / \$6.0

Syrups

Caramel, Hazelnut or Vanilla | \$0.5

Alternative Milks

Almond, Soy, Coconut or Oat | \$1.0

For the kids

Fluffy | \$2.0

With chocolate dust and marshmallow

50cent discount for takeaways in a keep cup.

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